

UNA ROSA È

Spumante rosé Emilia IGP

2024

Grape Varieties

Barbera 100%

Soil Type

Deep silty and clay-like soil, with iron and manganese nodules and an ancient gravelly basis. Organic matter and fossils are very common.

Plant density/Yield per hectare

3700 plants/ 100 Q.

Vineyard/Age of vineyard

Cantina / 22 years old

Time of harvest

First decade of September

Winemaking notes

Picking: Manual with grapes selection

Pressing: Soft pressing of the whole grape, no destemming

Fermentation: Direct fermentation with no skin contact

Tasting notes

Color: Delicate rosé *Effervescence:* Fine bubbles and persistent perlage.

Nose: Elegantly fruity with notes of small berries, red fruit and roses.

Taste: Fresh, delicate and smooth. Slightly mineral and perfectly clean on the finish.

Analytical data upon bottling

Alcool 11,5% Vol. Sulfur dioxide is 68 mg/l

Serving temperature

6 - 8°C



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